

Cod: 8285

Energy-saving stainless steel refrigerated table 2 doors -2 +8 °C 1360x600x850 h mm



Description

The 2-door refrigerated table from Ristoattrezzature is compact, resistant and versatile. All you need in a professional kitchen where optimal food storage and refrigeration is crucial. Choose to complete your restaurant furniture with the 2-door refrigerated table for restaurants and add comfort to your workstation. Ristoattrezzature's experience will know how to support you properly. With our 2-door refrigerated table, you can bring fresh products to the table while preserving their quality and organoleptic characteristics. Ideal for pastry laboratories, bakeries, pizzerias, restaurants, butcher shops, hotels and all those businesses that need to keep food at low temperatures, Ristoattrezzature's 2-door refrigerated table for pastries is composed of: 1 worktop, 2 hinged doors housing refrigerated compartments, 1 built-in motor on the right side, adjustable feet. Design and operation The 2-door refrigerated table for restaurants has an essential design. The dimensions of our table are 1360x600x850 h mm with 60 mm insulation foam on each side and the capacity is 180 litres. The instrument stands out for its clean and essential lines: ideal for any professional context. The choice of materials is very careful to optimally guarantee constant and intensive use without wear and tear. The stainless steel structure is resistant and easy to clean, the adjustable feet allow the

table to be adapted to your needs. Doors with increased thickness and internal shaping ensure a better thermal seal and the self-closing system avoids energy wastage. Refrigeration uses the EBM ventilated cooling system and the operating temperature can be easily set between -2° C and +8° C thanks to a digital thermostat with Dixell/Carel technology. It ensures high performance and constant, safe temperature control of your fridge. Finally, Embraco's tropicalised compressor + 43°C allows our refrigerated freezer table for restaurants to function properly even in the presence of humidity (up to 60%). 2-door refrigerated freezer table: cleaning and maintenance Ristoattrezzature guarantees a high level of quality over time. Choose the practicality of our catalogue solutions and take care of your professional equipment properly. Carry out constant cleaning and maintenance of our 2-door refrigerated table for restaurants and ensure maximum efficiency. Rounded edges, replaceable gaskets and durable, easy-to-clean stainless steel make this easy: hygiene first! Reach every corner, remove the grilles inside and periodically check every single part. The one-piece motor system facilitates maintenance work to avoid additional costs. Why it's the right product for you Choosing Ristoattrezzature's 2-door refrigerated table means relying on the quality of a product that is comfortable versatile durable capacious eco-sustainable. In fact, our refrigerated table was designed with the environment and energy saving in mind, equipped with eco-friendly refrigerant gas: 100% natural. Finally, the quality-price ratio is excellent! Find out more by consulting the data sheet and choose the product and accessories that are right for you!

Dimensions

Dimensioni esterne	1360x600x850 mm
Dimensioni griglie	330x455 mm
Dimensioni interne	822x470x580 mm
Spessore coibentazione	60 mm

Technical data

Alimentazione	Electric
Capacità	180 Lt
Classe energetica	B
Compressore	embraco emb46clc
Consumo elettrico	2.09 Kw/24h
Frequenza	50 Hz
Gas refrigerante	R600A
Peso	91.4 kg
Potenza Elettrica	0.25 kW
Refrigerazione	ventilated
Sbrinamento	air defrost
Temperatura ambiente massima	43 °C

Temperatura d'esercizio	-2 +8 °C
Termostato	dixell/carel
Voltaggio	230 V

Standard equipment

In dotazione	1 Griglia per porta
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